

La Palazzetta VISCONTI



Located at 365 m a.s.l. on the South-East side of Montalcino, La Palazzetta with 20 hectares of vineyards and 2500 olive trees dominates the magnificent view of the Abbey of Sant'Antimo. The production of Rosso di Montalcino DOC, Brunello di Montalcino DOCG, Sant'Antimo Rosso DOC and extra-virgin olive oil increase the value of the local area and preserve what comes every year from Nature. Not extremely cold winters, hot summers, rainy and humid springtimes and autumns create in these limestone and rocky lands very fragrant wines with intense colors and pleasant acidity and tannins. The natural principles of cultivation and production will receive the organic certification starting with the harvest of 2018.

With an attentive care in the vineyards according to the organic farming method. Following to 30 years of wine making experience, tradition and innovation lead our handpicked grapes to the natural process of vilification. Controlled temperature fermentation, aging in French oak barrels, "lighter bottles".

In 2016 La Palazzetta was awarded with the "Ecofriendly Cellar Diploma" because of the production of healthy wines for the consumers, the commitment on ecologically sustainable values, the realization of projects aiming to land and vineyards protection and the actuation of energy saving plans.





SANT'ANTIMO ROSSO D.O.C.

GRAPES: Sangiovese and Colorino
Toscana
VINIFICATION: The grapes after a careful selection during the harvest are traditional vinified in stainless steel tanks with indigenous yeasts and bacteria.
AGEING: 1 year in french tonneaux
TASTING NOTES: Intense ruby with purple reflections. Soft fruity notes. Cherry, soft tannins, good acidity.
ALCOHOLIC CONTENT: 14,50% vol.



ROSSO DI MONTALCINO D.O.C.

GRAPES: Sangiovese 100%
VINIFICATION: After the hand selection and harvesting, two days of cold maceration followed by alcoholic fermentation at controlled temperature in stainless still tanks, followed by malolactic fermentation.
AGEING: 14 months in french tonneaux from 5 hl.
TASTING NOTES: Bright ruby red with violet reflections. Intense, fresh, fruity with typical variety of violet, cherry and plum. Soft tannins, good acidity, gentle, soft with intense length.
ALCOHOLIC CONTENT: 14,50% vol.



BRUNELLO DI MONTALCINO D.O.C.

GRAPES: Sangiovese 100%
VINIFICATION: After a careful selection and harvesting of the grapes, start the alcoholic fermentation at a controlled temperature and maceration of about 20 days with indigenous yeasts, followed by malolactic fermentation.
AGEING: 3,5 years in french oak cask
TASTING NOTES: Intense and powerful, rich in aromas, with fruity notes, blackberry and blueberry combined with hints of chocolate. Soft tannins, good acidity, harmonious and elegant.
ALCOHOLIC CONTENT: 14,50% vol.



BRUNELLO DI MONTALCINO DOCG RISERVA

GRAPES: Sangiovese 100%
VINIFICATION: Only in the best vintages, after a careful selection and hand harvesting of the grapes, start the fermentation at a controlled temperature and maceration of about 20 days
AGEING: 5 years in french oak cask
TASTING NOTES: Intense and powerful, rich in aromas, blackberry and blueberry, hints of chocolate, tobacco, balsamic, ethereal. Powerful tannins, harmonious and elegant, wine of extreme longevity.
ALCOHOLIC CONTENT: 14,50% vol.



SANT'ANTIMO VISCONTI D.O.C.

GRAPES: Sangiovese and Colorino
Toscana
VINIFICATION: The grapes after a careful selection during the harvest are traditional vinified in stainless steel tanks with indigenous yeasts and bacteria.
AGEING: 1 year in french tonneaux
TASTING NOTES: Soft fruity notes. Cherry, soft tannins, good acidity.
ALCOHOLIC CONTENT: 14,50% vol.



ROSSO DI MONTALCINO IGT VISCONTI

GRAPES: Sangiovese 100%
VINIFICATION: After the selection and harvesting of Sangiovese grapes, two days of cold maceration followed by alcoholic fermentation at controlled temperature in stainless still tanks, followed by malolactic fermentation.
AGEING: About 14 months in french tonneaux
TASTING NOTES: Intense, fresh, fruity with typical variety of violet, cherry, plum. Soft tannins, good acidity, Gentle, soft with intense length
ALCOHOLIC CONTENT: 14,50% vol.



BRUNELLO DI MONTALCINO VISCONTI

GRAPES: Sangiovese 100%
VINIFICATION: After a careful selection and harvesting of the organic grapes, start the natural fermentations, with indigenous organisms present on the skin of the grapes, in stainless steel.
AGEING: 3,5 years in french oak cask
TASTING NOTES: Intense and powerful, rich in aromas, with fruity notes, blackberry and blueberry combined with hints of chocolate. Soft tannins, good acidity, harmonious and elegant.
ALCOHOLIC CONTENT: 14,50% vol.



COLLE MAGGIO MONTEPULCIANO D'ABRUZZO DOC RISERVA

GRAPES: Montepulciano d'Abruzzo 100%
VINIFICATION: long maceration on the skins for 45 days.
AGEING: in concrete vats for 6 months, in French and Slavonian oak tonneau (40% first-passage oaks and 60% second-passage) for 15 months and in bottle for 6 months.
TASTING NOTES: Its deep, inky red colour will seduce you, inspiring calm and reflection. The refined nose profile hints at autumn leaves and ripe fruit unfolding to reveal raspberry and spices, with notes of coffee, tobacco and cocoa powder in the finale. The wine is full-bodied and well-structured, with the time spent in the wood adding a hint of spice in the close, and the note of cocoa powder accentuating and underscoring the roundness and a stunning balance.
ALCOHOL CONTENT: 14% vol.



COLLE MAGGIO MONTEPULCIANO D'ABRUZZO DOC

GRAPES: Montepulciano d'Abruzzo 100%
VINIFICATION: long maceration on the skins for 45 days.
AGEING: in concrete vats for 6 months, in French and Slavonian oak tonneau (20% first-passage oaks and 80% second-passage) for 8 months and in bottle for 4 months.
TASTING NOTES: Characteristic of this wine is its deep black colour, with ruby glints. The nose is intense, with wild berries aromas and notes of tobacco, coffee and cocoa powder in the finale. In the mouth the wine is complex, supple and round. Aftertastes of chocolate can be perceived in the close, with hints of bitter almonds, purely typical of Montepulciano d'Abruzzo.
ALCOHOL CONTENT: 14% vol.



COLLE MAGGIO CERASUOLO D'ABRUZZO DOC

GRAPES: Montepulciano d'Abruzzo 100%
VINIFICATION: cold maceration; soft pressing of the skins.
AGEING: on fine lees, in steel vats for 2 months and in bottle for 2 months.
TASTING NOTES: In true Torre Zambra tradition, the wines spend two months in stainless steel vats and two in the bottle, to bring forth the freshness and the brilliant rosé colour, as well as an ample sensory profile that ranges from cherry to plum.
ALCOHOL CONTENT: 13% vol.



COLLE MAGGIO PASSERINA D'ABRUZZO DOC

GRAPES: Passerina 100%
VINIFICATION: cold maceration; soft pressing of the skins
AGEING: on fine lees, in steel vats for 2 months and in bottle for 2 months
TASTING NOTES: The fresh, elating nose shows hints of Granny Smith and citrus fruit, while the mouth echoes the freshness, combined with a perfect roundness, with a balanced sensory profile also vaunting a pleasing tanginess.
ALCOHOL CONTENT: 13% vol.



COLLE MAGGIO PECORINO D'ABRUZZO DOC

GRAPES: Pecorino 100%
VINIFICATION: cold maceration; soft pressing of the skins.
AGEING: on fine lees, in steel vats for 2 months and in bottle for 2 months.
TASTING NOTES: The Pecorino is brilliant straw yellow with a subtle nose of citrus notes, lemon to the fore, with a touch of pineapple. At the palate a crisp, balanced and truly lingering aromas of lychees and citrus fruit can be perceived.
ALCOHOL CONTENT: 13% vol.



**MADIA
MONTEPULCIANO D'ABRUZZO DOC**

GRAPES: Montepulciano d'Abruzzo 100%
 VINIFICATION: maceration on the skins
 AGEING: in steel vats for 12 months and in bottle for 3 months
 TASTING NOTES: Ruby red color, with purplish glints. The clean nose profile shows berry fruits scents and jam aromas, with hints of violet and bitter liquorices in the finale. The wine is supple and warm, well-balanced, firm and pleasantly lasting in the mouth.
 ALCOHOL CONTENT: 13,50% vol.



**MADIA
ROSATO**

GRAPES: Montepulciano 100%
 VINIFICATION: soft crushing and pressing
 AGEING: in stainless steel vats for 12 months and in bottle for 3 months
 TASTING NOTES:
 ALCOHOL CONTENT:



**MADIA
INCASTRO BIANCO**

GRAPES: 50% Pecorino, 30% Passerina, 20% Trebbiano
 VINIFICATION: soft crushing and pressing.
 AGEING: in stainless steel vats for 2 months and in bottle for 2 months
 TASTING NOTES:
 ALCOHOL CONTENT: